Desserts

Vanilla crème brûlée 12

New York style cheesecake with a blood orange syrup 13

Ooey gooey butter cake with blueberry coulis 13

Flourless chocolate cake with raspberry sauce 13

Warm strawberry, raspberry, blueberry cobbler with vanilla ice cream 13

New Orleans style bread pudding with raisins, bourbon cream sauce 13

Chocolate mousse with whipped cream, Oreo cookie crumbles 12

Choice of 3 Sorbets: Raspberry, blackberry, blueberry, apricot 10

Chocolate, caramel, & vanilla ice cream 10

Milk & cookies: homemade cookies, cold glass of milk 8
(Cookies are made to order. May take up to 20 minutes, so please order ahead of time.)

Winter 2025

Après Dinner, Digestifs & Late-Night Mistakes

*

Dessert

Tawny Port, *Kopke*, 20 year 16

Tawny Port, *Kopke,* 30 year 36

White Port, Niepoort, 10 year 12

Sauternes, Carmes de Rieussec 2019 12

Sherry, Don PX '99 16

Madeira, Malmsey, 10 Year 14

Assorted Flight:

White Port, Malmsey Madeira, Kopke 30-year Port, 1999 PX Sherry 38

Dessert Cocktails

Carajillo: Adult coffee with Licor 43, espresso, cream over ice 14

Nuts & Berries: Frangelico, Chambord, cream 12

Whisky Split: Bourbon, banana-almond milk, Frangelico, chocolate bitters, vanilla demerara 12

Abigail's Limoncello 10

Espresso Martini 14

BLUEPRINT ON 3RD

Late Winter

Snacks

Deviled farm egg with smoked trout, smoked trout caviar 7
"Gator Balls": alligator croquettes with comeback sauce 6
Oyster shooter with cocktail sauce, lemon zest, dash of peppered vodka (raw) 4*

Starters

Browned and crispy cast iron corn bread muffins with hot honey butter 8
Baked pimento cheese with toasted focaccia 12
Mixed mushrooms sauteed with bok choy, spring onions, miso brown butter 16
Hot crab & artichoke dip with cream cheese, parmesan, crusty baguette 18
Fried rock shrimp with kimchi, thin sliced romaine, voodoo sauce, scallions 16
Fried "Oysters Rockefeller": Louisianna oysters with garlic, bacon, creamed spinach 16
Liver & Onions: crispy fried free range chicken livers, onion straws, comeback sauce 12
Pork belly braised in dark rum & molasses with apple slaw, Marcona almonds 14
Smoked Georgia quail with Conecuh sausage cornbread stuffing, Alabama white BBQ sauce 15

Soup / Salads

Creamy spicy shrimp bisque with buttered rock shrimp 12
Mixed greens salad with fennel, raspberries, walnuts, goat cheese, blood orange vinaigrette 12
Caesar salad with romaine lettuce, house made dressing, parmesan, croutons 12

Mains

Fish of the Day MP Steak of the Day MP*

Ricotta cheese Gnudi with saffron creamed spinach 26
Farfalle pasta with little tomatoes, garbanzo beans, Marcona almond pesto 24
Beef tenderloin stroganoff with mixed mushrooms, broccolini, porcini cream, garganelli pasta 32
Southern fried Mississippi catfish with creamy tart coleslaw, house cut fries, crawfish aïoli 27
"It's Really Spicy" blackened redfish with garlicky greens, roasted potatoes, shrimp bisque 36
Surf & Swamp: blackened catfish, shrimp, crawfish, andouille, alligator croquettes, red beans & rice 38
Shrimp & Crawfish Étouffée: rock shrimp, crawfish tails, sausage, creole sauce, basmati rice 32
All-natural chicken breast with green beans, creamy grits, white wine butter sauce 26
B3 prime beef burger with pimento cheese, Worcestershire onions, bacon, pickled green tomato 20
Spring lamb "Two Ways" with Bok choy-garbanzo bean tabouleh, pistachio butter, lamb jus 38

Soppin' Bread: crusty baguette for sauce soppin' 3

Attention: Dishes or sauces may contain wheat, eggs, nuts, and/or dairy. Ask our staff for more information.
*Consuming raw or undercooked food may increase your risk of foodborne illness

Executive Chef James Huckaby
03.14.25

Blueprint Cocktails

Minor Deity Lunazul Reposado Tequila, Pama liqueur, Lime, Agave, Orange *(citrus, tart, fruity)* **13**

Ma'am, That's Unsolicited Deep Eddy Vodka, Pama Liqueur, Lemon, Lime, Prosecco *(dry, tart, subtle fruit notes, sparkling)* **12**

Basically, Bourbon Old Forester Bourbon, Carpano Antica Formula Vermouth, Orange & Earl Grey Bitters *(light spice and herbaceous notes, bright, boozy, digestif)* **14**

Spritz & Giggles New Amsterdam Gin, Lemon, Grapefruit, Aperol, Soda *(refreshing bitter finish)* **13**

Rose Colored Glasses Deep Eddy Vodka, Cocchi Rosa, Lemon, Cava Rosé *(approachable, well-balanced, subtle fruit)* **14**

Classics

Oaxacan Old Fashioned Lunazul Añejo Tequila, Agave, Orange & Chocolate Bitters, Mezcal Spray *(spirit forward, hints of chocolate, orange, smoke)*, origin Oaxaca, Mexico **14**

Paper Plane Larceny Bourbon, Lemon, Aperol, Cynar *(herbal, tart, bitter finish)* origin Chicago **13**

Lemon-Basil Martini Absolut Citron Vodka, Lemon, Basil *(light, herbal, tart)*, origin Nashville **14**

Metropole Ciroc Brandy, Dry Vermouth, Orange Bitters, Peychaud's Bitters *(riff on a Manhattan)* Hotel Metropole, New York City 1895 **14**

Mexican Firing Squad Lunazul Reposado Tequila, Lime, Pomegranate Syrup, Prohibition Bitters *(bright, light baking spice, citrusy)* La Cucaracha Bar Mexico City 1937 **14**

Wines by the Glass

Bubbly & Rosé

Prosecco, *Ca'Furlan*, Veneto NV	9
Cava Rosé, *Isaac Fernandez* "Biutiful" Brut NV	9
Rosé, *Domaine de Fontsainte*, Languedoc 2023	10
Rosé, *Schloss Gobelsburg* "Cistercian", Osterriech, Austria 2022	16

Whites

Chardonnay, *Maddalena*, Monterey 2022	9
Oliver Gessler, Côtes de Gascogne 2023	9
Riesling, *Frisk*, Victoria, Australia 2023	10
Grüner Veltliner, *Berger*, Lower Austria 2023	11
Sauvignon Blanc, *Sandy Cove*, Marlborough, New Zealand 2023	12
Chardonnay, *Jean-Marc Brocard*, Domaine Sainte Claire, Chablis 2023	16
Chardonnay, *Hartford Court*, Russian River Valley 2022	16
Sancerre, *Lucien Reymond,* Loire Valley 2023	18

Reds

Malbec, *Doña Paula Estate*, Valle de Uco, Mendoza 2023	10
Cabernet Sauvignon, *Highlands 41* "Estate Reserve", Paso Robles 2022	12
Manoir du Carra, Beaujolais 2022	12
Blend, *Ghostrunner*, Lodi 2022	12
Pinot Noir, *Benton-Lane*, Willamette Valley 2022	16
Domaine Jean-Lois Chave "Mon Coeur", Côtes du Rhône 2022	18
Cabernet Sauvignon, *Austin Hope*, Paso Robles 2021	20

Beer

Draft		Bottle		Can	
Edmund's Oast BLONDE	7.00	STELLA ARTOIS	5.00	*Westbrook* GOSE	6.00
Birmingham District PILSNER	7.00	MICHELOB ULTRA	4.00	*Stone* HAZY IPA	6.00
Yellowhammer WINTER BOCK	8.00	BUD LIGHT	3.50	PABST BLUE RIBBON (Tall Boy)	3.00
Yellowhammer TANGERINE KOLSCH	7.00	BUDWEISER	3.50	*Good People* PALE ALE	6.00
Ferus IPA	7.00	COORS LIGHT	3.50	HEINEKEN 0.0 NA	5.00
Fairhope AMBER	7.00			*Straight To Ale* OATMEAL STOUT	6.00
				Golden Road MANGO WHEAT ALE	5.00

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3.14.25

BLUEPRINT ON 3RD

Late Winter

Snacks

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"Gator Balls": alligator croquettes with comeback sauce 6
Oyster shooter with cocktail sauce, lemon zest, dash of peppered vodka (raw) 4*

Starters

Browned and crispy cast iron corn bread muffins with hot honey butter 8
Baked pimento cheese with toasted focaccia 12
Grilled wild mushrooms with arugula, truffle vinaigrette, parmesan cheese 18
Hot crab & artichoke dip with cream cheese, parmesan, crusty baguette 18
Fried "Voodoo" rock shrimp with kimchi, thin sliced romaine, voodoo sauce, scallions 16
Fried "Oysters Rockefeller": Louisianna oysters with garlic, bacon, creamed spinach 16
Liver & Onions: crispy fried free range chicken livers, onion straws, comeback sauce 12
Pork belly braised in dark rum & molasses with apple slaw, Marcona almonds 14
Smoked Georgia quail with Conecuh sausage cornbread stuffing, Alabama white BBQ sauce 15

Soup / Salads

Bacon and lentil soup with aromatic vegetables, cumin, paprika, parsley, lemon 10
Mixed greens salad with fennel, raspberries, walnuts, goat cheese, blood orange vinaigrette 12
Caesar salad with romaine lettuce, house made dressing, parmesan, croutons 12

Mains

Fish of the Day MP Steak of the Day MP*

Mixed wild mushrooms sauteed with spinach, farfalle pasta, parmesan, miso brown butter 25
Ricotta cheese Gnudi with bacon, broccolini, artichokes, rainbow chard, basil pistou 26
Beef tenderloin stroganoff with mixed mushrooms, broccolini, porcini cream, egg noodles 32
Southern fried Mississippi catfish with creamy tart coleslaw, house cut fries, crawfish aïoli 27
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All-natural chicken breast with green beans, creamy grits, white wine butter sauce 26
B3 prime beef burger with pimento cheese, Worcestershire onions, bacon, pickled green tomato 20
Grilled elk chop with sauteed swamp greens, sweet potato mash, cherry bacon jam 48*

Soppin' Bread: crusty baguette for sauce soppin' 3

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Executive Chef James Huckaby
03.10.25

Blueprint Cocktails

Blood Moon Rising Old Forester Bourbon, Lemon, Allspice Dram, Vanilla Demerara, Blood Orange *(tart, tangy, refreshing)* **13**

Ma'am, That's Unsolicited Deep Eddy Vodka, Pama Liqueur, Lemon, Lime, Prosecco *(dry, tart, subtle fruit notes, sparkling)* **12**

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